

Claims

1. (Currently Amended) A method for making a beverage comprising:
providing a beverage;
providing an amount of glucosamine (GLCN);
mixing the beverage and the GLCN, thereby forming a GLCN beverage; and
heat-pasteurizing the GLCN beverage at a high temperature for a time sufficient to reduce colony forming units (cfu) by at least about 50%, wherein GLCN is present in the beverage during the heat pasteurization.
2. (Original) The method of claim 1, wherein heat-pasteurizing the GLCN beverage comprises heating the GLCN beverage to at least about 160°F.
3. (Original) The method of claim 1, wherein heat-pasteurizing the GLCN beverage comprises heating the GLCN beverage to at least about 200°F.
4. (Original) The method of claim 1, wherein heat-pasteurizing the GLCN beverage comprises heating the GLCN beverage to a temperature in a range of from about 160°F to about 300°F.
5. (Original) The method of claim 1, wherein the GLCN beverage is heat-pasteurized for a time period from about 1 second to about 5 minutes.
6. (Original) The method of claim 1, wherein the amount of GLCN added to the beverage is at least about 0.1 g GLCN per serving
7. (Currently Amended) The method of claim [[6]] 1, wherein the amount of GLCN added to the beverage is at least about 0.25 g GLCN per serving.
8. (Currently Amended) A method for making a beverage comprising:
providing a beverage;
providing a first amount of GLCN;

mixing the beverage and the GLCN, thereby forming a GLCN beverage; and
heat-pasteurizing the GLCN-beverage, wherein GLCN is present in the beverage during heat pasteurization, and wherein the amount of GLCN in the GLCN beverage prior to heat-pasteurizing is substantially similar to a second amount of GLCN in the GLCN beverage after heat-pasteurizing.

9. (Original) The method of claim 8, wherein the second amount of GLCN in the GLCN beverage after heat-pasteurizing is at least about 80% of the first amount of GLCN in the GLCN beverage prior to heat-pasteurizing.

10. (Previously Presented) The method of claim 1, wherein the GLCN is derived from a fungal biomass containing chitin.

11. (Currently Amended) A beverage made by the method of claim 1.

12. (Original) A beverage comprising:

at least about 0.01 g per serving of GLCN; and
at least about 0.0001 wt. % levulinic acid.

13. (Original) A beverage comprising:

at least about 0.01 g per serving of GLCN; and
at least about 0.0001 wt. % melanoidins.

14. (Original) The beverage of claim 13, wherein the beverage does not contain shellfish proteins.

15. (Currently Amended) A beverage comprising:

at least about 0.01 g per serving of GLCN;
at least about 0.0001 wt. % levulinic acid and/or at least about 0.0001 wt. % melanoidins; and
wherein the beverage is at a temperature of at least about 160°F.

16. (Previously Presented) The beverage of claim 13, wherein the beverage comprises at least about 0.25 g GLCN per serving.

17. (Previously Presented) The beverage of claim 15, wherein the beverage comprises at least about 0.25 g GLCN per serving.